

Verdad® F41

Improve overall quality of meat products, naturally



- ▶ Labeled as vinegar
- ▶ Developed for vacuum packed fresh pork and poultry meat

Verdad F41 improves quality characteristics of:

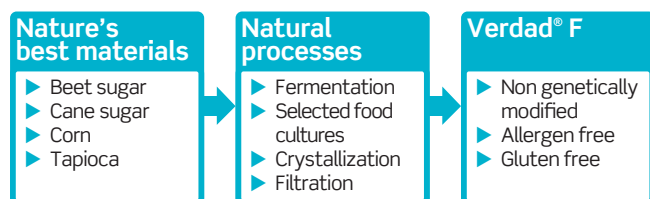
- ▶ Microbial stability
- ▶ Fresh meat color
- ▶ Taste and texture

Label friendly ingredients

Consumers want meat items to be authentic, tasty and fresh, and are turning away from those containing unfamiliar or chemical additives. Food producers are responding by exploring natural options for food ingredients that are sustainable, reliable and maintain product quality throughout its shelf life. The Verdad F range of ingredients are developed to maximize the quality and stability of meat products.

Verdad® F41

Verdad F41 has been developed to improve the quality of vacuum packed fresh pork and poultry meat. It is a neutralized white distilled vinegar, produced from nature's best raw materials using natural process methods.



Anti-microbial performance

Vinegar is a well-known source of acetic acid, which is used for its antimicrobial properties. Vinegar will help fight bacteria which compromise the quality of your meat items.

Figure 1 shows the total plate count of chicken breast with Verdad F41. The data indicates that shelf life was considerably improved by the addition of Verdad F41.

Fresh meat color

Pork and poultry products both have a very distinctive, light and fresh meat color. Verdad F41 helps to maintain color uniformity and reduces grey discoloration during shelf life.

Figure 2 shows the yellowness of enhanced chicken thighs during storage. Color integrity of poultry meat is maintained for longer period of time.

Taste and texture

Vinegar is a food item traditional used in many kitchens and is able to improve the flavor overall texture of meat items. Adding Verdad F41 to meat can make meat more tender, reducing characteristics consumers associate with overcooking of meat.

Total plate count in fresh chicken breast stored at 4°C/39°F

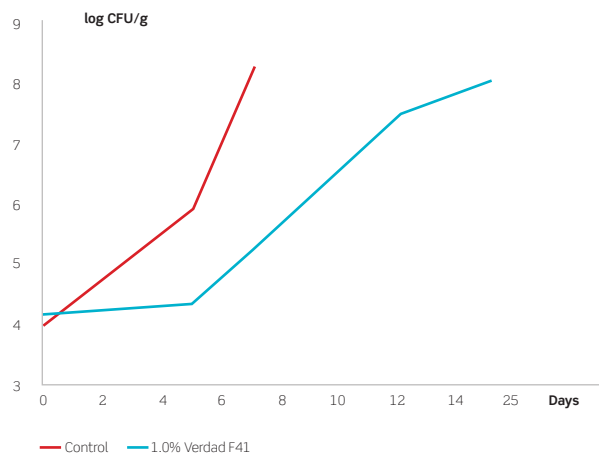


Figure 1

Color stability of fresh enhanced chicken thighs stored at -1°C till day 10 and after at 4°C

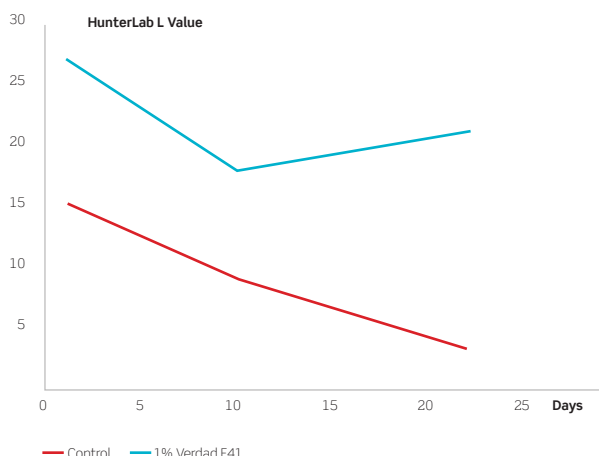


Figure 2

Verdad® F41	
Form	Liquid
Labeling	Vinegar
Target use level	0.5-1.5%
Sodium impact on product	None



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With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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